



Tsantali AGIORITIKO ABATON LIASTO

Appellation: Protected Geographical Indication Mount Athos
Type: Naturally sweet red wine from sundried grapes
Varieties: Xinomavro 50%, Grenache rouge 50%

2016 vintage

Tasting note

Benefited from the unique Mount Athos microclimate, the hand-picked grapes are left to dry under the sun for a week before fermentation. This ritual offers a wine of deep caramel color with coral red-based hues and a complex bouquet of dried fruits -fig, apricot, raisin- and sweet spices. A bright acidity brings in nerve and balance. Long aftertaste. A tribute to a long-standing monastic tradition of natural sweet wines from sundried grapes (liasto).

Technical info

Alcohol by volume (%) 13.8 Total acidity (*gr tartaric acid/lt*) 5.63
Residual sugars (*gr/lt*) 120 pH 3.78

Awards & Scores

Thessaloniki International Wine Competition 2020 - Silver medal

The vineyard

Location: Metohi Chromitsa, St. Panteleimon Monastery, Mount Athos
Altitude: 220 – 250 meters
Pruning method: Royat (double sided)
Planting method: Linear (2,800 plants/hectare)

Winemaking

The grapes for the first vintage (2016) of our LIASTO were harvested in September (first week for Grenache rouge and last week for Xinomavro). The age of the vines varies from 20 to 30 years and the yield reaches 5,000 kg of fresh grapes per hectare. The collected grapes are left to dry under the sun for 6-8 days. Slow fermentation for 40 days. Bottling and cellaring

"Abaton" in Greek means "untrodden". The term has been linked with the untrodden chamber of the church-the altar. The most well-known "Abaton" in Greece is holy Mount Athos. Abaton signifies the "untrodden" nature of Mount Athos, the spiritual way of life and the purity of the land.

"Agioritiko" means something originated from Agio Oros (Mount Athos). It has nothing to do with the variety of Agiorgitiko (Saint George).

